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Patent Claims

- The use of mixtures of active agents for
 producing hypocholesteremic preparations, which comprises employing
 - (a) phytostenols and/or phytostenol esters and
 - (b) fatty acids having 6 to 24 carbon atoms and at least two conjugated double bonds or their glycerides.
 - 2. The use as claimed in claim 1, wherein, as component (a), β -sitostenol, β -sitostanol or its ester is employed.
- 3. The use as claimed in claims 1 and 2, wherein, as component (a), esters of β -sitostenol or β -sitostanol with carboxylic acids of the formula (I) are employed

 $R^{1}CO-OH$ (I)

in which R¹CO is an aliphatic, linear or branched acyl radical having 2 to 22 carbon atoms and 0 and/or 1, 2 or 3 double bonds.

- 4. The use as claimed in claims 1 to 3, wherein, 25 as component (a), esters of β -sitostenol or β -sitostanol with fatty acids having 12 to 18 carbon atoms are employed.
 - 5. The use as claimed in claims 1 to 4, wherein, as component (b), conjugated linoleic acid (CLA) is employed.
 - 6. The use as claimed in claims 1 to 5, wherein components (a) and (b) are employed in the weight ratio 99:1 to 1:99.
- 7. The use as claimed in claims 1 to 6, wherein 35 components (a) and (b) are encapsulated in gelatin.
 - 8. The use as claimed in claim 7, wherein components (a) and (b) are in each case employed in

amounts from 0.1 to 50% by weight - based on the weight of the gelatin capsules.

9. The use as claimed in claims 1 to 6, wherein components (a) and (b) are added to foodstuffs.

5 10. The use as claimed in claim 1, wherein components (a) and (b) are dispersed in butter, margarine, dietetic food, deep-frying oils, food oils, mayonnaises, salad dressings, cocoa products, sausage and the like.

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